

LONE BIRCH

2011 | Gewürztraminer | Yakima Valley

VARIETAL COMPOSITION

100% Gewürztraminer

VINEYARD

Our family farm dates back to the 1940s when it was founded by H. Lloyd Miller. He had an immense love for trees and planted them strategically around the farm. Over the years most of the original trees disappeared, with the exception of one Lone Birch. This Lone Birch has become a cherished landmark on our family's farm. Today, this tree stands guard over the vineyards, which lie beneath its limbs.

100% of the grapes for this wine were sourced from our estate vineyard. The Gewürztraminer vines were planted in 1999. The soil is well drained Warden Silty loam layered over Basalt rock. The elevation is approximately 920 feet above sea level. The vineyard block is trellised with a bilateral cordon configuration where the vines vigor is controled through deficit irrigation management. Fruit health and flavors are influenced by our canopy management techniques that include leaf removal, shoot positioning, and crop thinning. The targeted yields was 5 tons per acre.

VINTAGE

The 2011 vintage was quite challenging. A defining event of this vintage actually occurred in 2010 when a late-November freeze resulted in bud damage leading to crop loss and low yields for certain varieties (especially many of our red varieties). We also experienced an exceptionally cool vintage. Low spring temperatures suppressed bud break into the last week of April (approximately 3 weeks later than normal). This late bud break limited exposure to spring frost damage. Precipitation in the spring to early summer was higher than normal. The mild weather continued through the month of August. Verasion (the point when the berries began to soften and color) was observed about 2 weeks later than normal. At this point, the 2011 summer appeared to be the coldest on record. In early September, we began to experience some warm weather and we saw 100 degrees for the first time in 2011. This late summer and early fall heat was too late to pick up much of the time lost throughout the summer. Harvest began in late September. Most of our fruit was harvested in October, and we finished harvest in early November. The vintage was positively influenced by the warm September temperatures as we watched the acidity quickly drop, but our sugar levels stayed relatively low. The net result of the vintage is that our 2011 wines have lower alcohol levels than normal and moderate acidity resulting in smooth wines with early drink ability.

WINEMAKING

The goals for this wine were fruit-focused aromatics and crisp acidity. This style is best achieved in a stainless steel tank to preserve fruitiness. The winemaking begins with a pre-sort to make sure only ideal clusters are vinified. After this, the grapes go straight to press as whole clusters. The juice is pumped to tank where it is settled for 48 hours before racking to a new tank to start fermentation. Fermentation is started in tank and is kept at 60 degrees throughout fermentation. The wine is fermented to the desired dryness and then SO₂ is added and the temperature is dropped to 40 degrees. After racking off of the yeast the wine is heat and cold stabilized. The wine is then filtered and bottled under screw caps in mid April.

WINE ANALYSIS

12.3% Alcohol
3.26 pH
6.2 TA

RESIDUAL SUGAR

1.1% R.S.

BOTTLING DATE

April 16, 2012

CASE PRODUCTION

1,574 cases



Hand-Crafted By Winemaker:

Marion Z. Miller

COLOR Light Straw

NOSE A delicate fruit-forward bouquet pear and melon.

PALATE Light-bodied and crisp with lingering flavors of pear and citrus fruit.

PEAK DRINKING Now through 2014.